

BOATYARD

christmas day lunch

Monday 25th December

Homemade bread basket

Manx butter, balsamic & olive oil for dipping

first course

Beef & vegetable consume (gf)

Winter Vegetable Cappuccino (v, gf)

second course

Manx crab, avocado & tomato tian with seeded homemade crackers (gf*)

Sweet potato & goats cheese terrine, spiced aubergine pickle & toasted sourdough (v, gf*)

Duck, foie gras & pomegranate salad (gf)

main course

Ballotine of Turkey,
chestnut & onion stuffing, goose fat roast potatoes,
Yorkshire pudding, sprouts & bacon, roasted winter vegetables (gf*)

Pan Fried Seabass Fillet
pumpkin & sweet potato puree, Manx scallop & saffron sauce (gf)

Shallot & Leek Tartin,
truffle scented mash & rich onion gravy (v)

Roast Saddle of Lamb
Apricot & thyme stuffing, creamed chestnut, cranberry & port jus,
roast potatoes & winter vegetables (gf*)

dessert course

Individual Christmas Pudding, flamed with brandy, & homemade vanilla custard (v)

White & Dark Chocolate sphere filled with baileys & hazelnut mousse (v)

Clementine Jelly, giant macaroon & Cointreau ice cream

Cheeseboard, Manx Cheddar & Blue Stilton, biscuits, fruit & homemade chutney (v)
homemade mini mince pies

coffee

Homemade mini mince pies

Christmas Day Reservations

To book call 845470. Sittings from 11.45 - 1pm then 2.30pm to 4.15pm

4 courses, crackers, bread & coffee £70.00 (children 12 & under £35.00 - 1/2 portions)

All bookings require a non refundable £10pp deposit to confirm.